Dinner

APPETIZERS

Prime Steakhouse Meatballs

prime beef + pork - family recipe

$16.00
$20.00

Fresh Burrata $31.00

tomato jam - smoked sea salt - pickled onion

Torched Scallops + Caviar* $39.00

yuzu ponzu - truffle crèma - siberian osetra caviar

Braised Pork Belly $24.00

local honey - sweet thai chili - sautéed spinach

A5 Kobe "Wine Fed" NY Strip* ** $135.00

sliced - 3oz portions - seared

Maine Lobster Escargot $38.00

chick lobster - truffle mornay sauce - caviar

Chicken Fried Lobster Tails $56.00

crispy - chesapeake bay seasoning - green chili aioli

Chef's Cut Hanging Bacon $29.00

truffle honey - togarashi - colorado farms

Crispy Shrimp $31.00

sweet thai chili - garlic aioli

PacificYellowtail Hamachi* $39.00

crispy shallof - yuzu ponzu - chive - heart of palm

New England Lobster Rolls $39.00

maine lobster - butter poached - grilled new england roll

Heirloom Tomato & King Crab** $48.00

fresh avocado - basil purée

Rhode Island Calamari & Shrimp $27.00

cherry peppers - buttermilk - seasoned flour

Crispy Shrimp Deviled Eggs $24.00

deviled eggs - parmesan - crispy shrimp

Sautéed Shrimp Vince **$45.00**

chardonnay - garlic butter - parmesan herb toast

SALADS

Roasted Beet** **$16.00**

ruby + golden beets - goat cheese - pistachios

Steak Knife BLT Wedge** **$19.00**

baby iceberg head - shaft's blue cheese CA - bacon lardon - heirloom cherry tomato

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Superfood** **$19.00**

baby lettuce - sriracha sunflower seeds - seasonal berries - goat cheese - champagne fig dressing

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Chopped Napa** **$18.00**

heirloom cherry tomatoes - radicchio - white balsamic - miso honey - toasted sesame seeds

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48 Caesar with Warm Poached Egg* **$20.00**

romaine - poached farm fresh egg - warm croutons

Heirloom Tomato** **$19.00**

champagne vinaigrette - feta crumbles - micro arugula - sea salt

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RAW BAR - FRESH SEAFOOD TOWER

your choice of fresh shellfish items from our raw bar including:

Daily Fresh Oysters* **

east coast + west coast - champagne mignonette

MP

Colossal Shrimp Cocktail**

house-made cocktail sauce - atomic horseradish

(each) **$13.00**

Iced Norwegian King Crab Legs**

house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard

MP

Maine Lobster Cocktail**

house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard

MP

CAVIAR - PURE OSETRA STURGEON

our caviar is sustainably and ethically raised in poland & italy

Caviar Cones

siberian osetra - horseradish crème fraiche - gold leaf

2 Pcs **$75.00**
4 Pcs **$150.00**

Sasanian Imperial Osetra $350.00

large golden pearl - buttery, salty - hazelnut - fresh blinis - traditional accompaniments

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Sasanian Siberian Osetra $150.00

medium dark pearls - crisp - nutty - fresh blinis - traditional accompaniments

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Sasanian Royal Osetra $250.00

large amber pearls - nutty - velvet texture - fresh blinis - traditional accompaniments

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STEAK 48® - FEATURING PRIME STEAKS & CHOPS

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

NY Strip* **

Small (12oz) **$65.00**
Regular (16oz) **$79.00**

Bone-In Filet Mignon* **

Small (12oz) **$82.00**
Regular (18oz) **$95.00**

Australian Tajima Wagyu Filet* **

limited availability; available in small (8oz) and regular (12oz)

MP

Filet Mignon* **

Regular (12oz) **$82.00**

Bone-In KC Strip* **

Regular (18oz) **$82.00**

45 Day Dry Aged Bone-In Ribeye* **

Regular (22oz) **$105.00**

Grass Fed NY Strip* **

Small (12oz) **$65.00**

Petite Filet Mignon* **

Small (8oz) **$68.00**

Steak Farina*

our bone-in filet with an egg

Small (12oz) **$83.00**

A5 Kobe Wine Fed* **

Hikami farm

Small (3oz) **$135.00**

Bone-In Ribeye* **

Regular (22oz) **$85.00**

Kosher Bone-In Ribeye* **

limited availability

Regular (22oz) **$135.00**

Bone-In Wagyu Tomahawk* **

snake river farms

Regular (46oz) **$295.00**

STEAK 48® - FEATURING PRIME STEAKS & CHOPS - ENHANCEMENTS

Sautéed Blue Cheese**	**$8.00**
Truffle Butter**	**$9.00**
Crab Cake "Oscar"	**$26.00**
Black Truffle Sautéed Maine Lobster**	**$56.00**
Black Truffle Green Peppercorn	**$4.00**
Crispy Shrimp	**$12.00**
Chef Style Burrata**	**$10.00**
Butter Poached Norwegian King Crab**	**$49.00**

OCEAN 48 - OUR FRESH SEAFOOD

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

Shetland Island Salmon* **$51.00**

braised** or spiedini - scottish coast

Maryland Style Lump Crab Cakes* **$61.00**

jumbo lump crab - old bay seasoning - buttered bread crumbs

Whole Jumbo Norwegian King Crab Legs**

drawn butter - shell split

MP

Wild Caught Hokkaido Island Sea Scallops* ** **$62.00**

chardonnay lemon butter - sea salt

Chilean Sea Bass* ** **$67.00**

braised** or spiedini - chardonnay - sea salt - cracked pepper

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North Atlantic Twin Lobster Tails**

broiled - drawn butter - paprika

MP

OCEAN 48 - OUR FRESH SEAFOOD - ENHANCEMENTS

Fresh Chopped Herbs + Tomatoes + EVOO** **$6.00**

Chardonnay Butter with Shallots + Fresh Mint** **$6.00**

Black Truffle Sautéed Maine Lobster** **$58.00**

Butter Poached Norwegian King Crab** **$49.00**

Crab Cake "Oscar" **$26.00**

MORE THAN STEAK

Bone-In Iberico Pork Chops* **
$59.00

double cut - heritage breed southern spain

Australian Heritage Whole Rack of Lamb* **

all natural - ranch raised

MP

Bone-In Veal Chop* **
$79.00

broiled - northern midwest farms

SIDES MATTER

Boursin Cheese Whipped Potatoes $16.00**

yukon + russets - classic fine herb garlic boursin - sweet cream

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Crispy French Fries $16.00

pecorino - white truffle oil - rosemary

Shells + Cheese $18.00

boursin cheese + 9 month aged sharp white cheddar - garlic breadcrumbs - caramelized

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Sautéed Sweet Corn $16.00**

cilantro - chopped parsley

Roasted Brussels Sprouts $19.00**

Sea salt - bacon lardon - get these!

Corn Crème Brûlée $21.00

sweet corn - cream - turbinado sugar

Loaded Baked Potato $16.00**

wisconsin cheddar - crispy bacon lardon - chives - sour cream

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Chef Daniel's au Gratin Potatoes $24.00**

caramelized onion - gouda - mozzarella

Whipped Praline Sweet Potato $19.00

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp

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Crispy Hasselback Potato $19.00

smoked sea salt - truffle butter - chive cream cheese sauce

Blistered Shishito Peppers $16.00

charred lemon aioli - smoked garlic - crispy shallots

Creamed Spinach + Artichoke $18.00

chopped spinach - smoked garlic - artichoke hearts - sweet cream

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Fire Roasted Cauliflower $21.00**

caramelized - smoked basil aioli - aged pecorino

Sautéed Wild Mushrooms $19.00**

seasonal variety - garlic - parsley - thyme

King Crab + Shrimp + Shells + Cheese $52.00

boursin cheese + 9 month aged sharp white cheddar - butter poached - lemon reduction

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Broccoli, Spinach or Asparagus $18.00**

sautéed - sea salt - shaved parmesan

**Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undeercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. **Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may contain less than 20 ppm of gluten as our kitchen is not a gluten free environment*